Taste Washington Day

Potatoes



&LOCAL*FRESH*DELICIOUS&

Rosemary Red Potatoes

Ingredients:

- 3/4 Pound of red potatoes
- ½ teaspoon minced garlic
- Pinch of black pepper
- ¼ teaspoon salt
- ½ teaspoon dried rosemary or ¾ teaspoons fresh rosemary, finely chopped
- 2 teaspoons canola oil

Directions:

- Preheat oven to 350°.
- Mix together vegetable oil, rosemary, salt, pepper, and minced garlic.
- Depending on the size of the potato, cut in half or in quarters.
- Toss the potatoes with the spice mixture
- Cover sheet pan with parchment paper, place potatoes on the pan, leaving any excess liquid in the bowl.
- Cook uncovered at 350° for 35 minutes.
- Hold for hot service at 135° or above.

